

**ENZYMATIC HYDROLYSIS AND LACTIC ACID
BACTERIA FERMENTATION OF OKARA**

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ENZYMATIC HYDROLYSIS AND LACTIC ACID BACTERIA FERMENTATION OF OKARA

by

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DECLARATION BY AUTHOR

This dissertation is composed of my original work and contains no material previously published or written by another person except where due reference has been made in the text. The content of my dissertation is the result of work I have carried out since the commencement of my research project and does not include a substantial part of work that has been submitted to qualify for the award of any other degree or diploma in any university or other tertiary institution.

A handwritten signature in black ink, appearing to read 'Nur Adilla', is positioned above a horizontal line.

Nur Adilla Binti Mahmud

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TABLE OF CONTENT

	Page
ACKNOWLEDGEMENT	iii
TABLE OF CONTENT	iv
LIST OF TABLES	viii
LIST OF FIGURES	ix
LIST OF SYMBOLS	x
LIST OF ABBREVIATIONS	xi
ABSTRAK	xiii
ABSTRACT	xiv
 CHAPTER 1 INTRODUCTION	
1.1 Research Background	1
1.2 Problem Statement	2
1.3 Research Objectives	3
 CHAPTER 2 LITERATURE REVIEW	
2.1 Okara	4
2.1.1 Application of Okara	5
2.2 Types of Hydrolysis	7
2.2.1 Chemical Hydrolysis	7
2.2.2 Enzyme Hydrolysis	8
2.2.3 Microbial Hydrolysis	9
2.3 Optimization	10
2.3.1 RSM	11

2.4 Fermentation of okara	11
2.4.1 Bacteria	12
2.4.2 Fungus	13
2.4.3 Yeast	14
2.5 Application of Fermented Okara	15
2.6 Monosaccharide Compositions of Okara Polysaccharides	17

CHAPTER 3 MATERIALS AND METHODS

3.1 Flow Chart of Research Methodology	18
3.2 Material Preparation	19
3.3 Optimization of Enzymatic Hydrolysis Condition using Viscozyme by R Analysis	19
3.3.1 Statistical Analysis	19
3.4 Enzymatic Hydrolysis of Okara by Viscozyme	21
3.5 Fermentation of Okara using <i>L. plantarum</i>	21
3.6 Analytical Method	22
3.6.1 Cell Viability	22
3.6.2 Determination of Sugar Content	22
3.6.3 Determination of protein content	23
3.7 Determination of sugar composition	23

CHAPTER 4 RESULTS AND DISCUSSIONS

4.1 Screening of Factors to Determine The Significant Factors Toward Sugar Content	25
4.1.1 Effect of Various Enzyme Concentration on Sugar Content	25

4.1.2 Effect of Various Temperature on Sugar Content	26
4.1.3 Effect of Various pH on Sugar Content	27
4.2 Optimization of Parameters for Increased Sugar Content	28
4.2.1 ANOVA and Regression Fitting	29
4.2.2 Graph Analysis by RSM	33
4.2.3 Attaining Optimum Conditions and Model Validation	40
4.3 Fermentation of pretreated okara by <i>L. plantarum</i>	40
4.3.1 Cell Viability and Sugar Content	40
4.3.2 Protein Content	43
4.3.3 Sugar Composition	44
CHAPTER 5 CONCLUSIONS AND RECOMMENDATIONS FOR FUTURE RESEARCH	
5.1 Conclusion	45
5.2 Recommendations	46
REFERENCES	47
APPENDICES	54

LIST OF TABLES

Table Caption	Page
2.1 Different types of chemical used in chemical hydrolysis	7
2.2 Different types of enzymes used in enzymatic hydrolysis	8
2.3 Different types of species used in microbial hydrolysis	10
2.4 Different types of bacteria species used in fermentation	12
2.5 Different types of fungus species used in fermentation	13
2.6 Different types of yeast species used in fermentation	14
3.1 Optimization of Response variable of enzyme cocentration, pH and temperature by using R software 3.6.2 for sugar content	20
4.1 Absorbance reading and amount of sugar at different enzyme concentration	26
4.2 Analysis of enzyme concentration for sugar content using one way ANOVA	26
4.3 Absorbance reading and amount of sugar at different temperature	27
4.4 Analysis of temperature for sugar content using one way ANOVA	27
4.5 Absorbance reading and amount of sugar at different pH	28
4.6 Analysis of pH on sugar content using one way ANOVA	28
4.7 Box Behnken design and experimental results for sugar content by enzymatic hydrolysis for 2h.	29
4.8 ANOVA of second-order polynomial model	30
4.9 Estimated regression coefficient of the second order polynomial model	32
4.10 Optimized enzymatic hydrolysis conditions, predicted and	41

experimental values for sugar content

LIST OF FIGURES

Figure Caption	Page
3.1 Overall flow chart for this research	18
4.1 The 2D contour plot for combined effect of temperature and pH at constant enzyme concentration 5%	33
4.2 The 3D response surface plot for combined effect of temperature and pH on sugar content at constant enzyme concentration 5%	33
4.3 The 2D contour plot for combined effect of temperature and enzyme concentration at constant pH 5.5	35
4.4 The 3D response surface plot for combined effect of temperature and enzyme concentration on sugar content at constant pH	35
4.5 The 2D contour plot for combined effect of pH and enzyme concentration at constant temperature 25 (°C)	37
4.6 The 3D response surface plot for combined effect of pH and enzyme concentration on sugar content at constant temperature 25 (°C)	37
4.7 Plot shows the correlation between the actual and predicted for sugar content	39
4.8 Normal probability plo	40
4.9 <i>L. plantarum</i> cell count (a) and sugar content (b) over 72 hours	42

LIST OF SYMBOL

Symbol	Caption
+	Plus
-	Minus
x	Multiply
%	Percentage
=	Equal
°C	Degree Celsius
α	Alpha
β	Beta
<	Less than
>	Greater than

LIST OF ABBREVIATIONS

Abbreviation	Caption
h	hour
kg	kilogram
g	gram
mg	milligram
mL	millilitre
μmol	micromole
μl	microlitre
μg	microgram
v/w	Volume per weight
L	litre
Kcal	kilocalorie
min	minute
M	molarity
rpm	Revolutions per minute
nm	nanometre
RSM	Response surface methodology
LAB	Lactic acid bacteria
DH	Degree of hydrolysis
SOS	Soybean oligosaccharides
DPPH	2,2-diphenyl-1-picrylhydrazyl
ABTS	2,2'-azino-bis(3-ethylbenzothiazoline-6-sulfonic

	acid)
RBB	Reactive brilliant blue
L-F	Langmuir freundlich
MRS	DeMan, Rogosa and Sharpe
HPLC	High performance liquid chromatography
ANOVA	Analysis of variance
pH	Potential of hydrogen
R ²	Coefficient of determination
Pr(>F)	Probability (>F value)
3D	Three dimensional
2D	Two dimensional
Df	Degree of freedom
<i>L</i>	<i>Lactobacillus</i>
Cfu/mL	colony-forming units per milliliter
Ca(OH) ²	Calcium hydroxide
SiO ²	Silicon dioxide
SiC	Silicon carbide
NaCl	Sodium chloride
(NH ₄) ₂ SO ₄	Ammonium sulphate
NaOH	Sodium hydroxide
HCL	Hydrochloric acid
Ca	Calcium

HIDROLISIS ENZYMATIK DAN PENAPAIAN LAKTIK ASID BAKTERIA BAGI OKARA

ABSTRAK

Pengeluaran produk kacang soya telah meningkat di seluruh dunia dan terdapat peningkatan yang sama dalam jumlah sisa dadih soya atau okara yang dibuang. Pembuangan okara telah menjadi masalah yang harus diselesaikan kerana pencemarannya kepada alam sekitar. Okara kaya dengan serat, lemak, protein, vitamin dan unsur surih. Okara memiliki potensi untuk pemprosesan dan pemanfaatan nilai tambah yang secara bersamaan menjanjikan peningkatan keuntungan ekonomi serta penurunan potensi pencemaran untuk alam sekitar. Dalam kajian ini, keadaan optimum untuk hidrolisis enzimatik okara pada pelepasan gula telah diselidiki dan kandungan protein okara setelah penapaian oleh bakteria asid laktik telah dikira. Pengoptimuman hidrolisis enzimatik dengan viscozyme dilakukan dengan menggunakan analisis R dalam metodologi permukaan tindak balas (RSM) dengan tiga faktor iaitu kepekatan enzim, pH dan suhu untuk mendapatkan tindak balas kandungan gula. Berdasarkan hasil pengoptimuman, keadaan optimum untuk hidrolisis enzimatik masing-masing adalah 4.8% (v/w), 5.5 dan 27 °C kepekatan enzim, pH dan suhu dengan tindak balas 1000.222 µg/mL kandungan gula. Penapaian okara dilakukan oleh *Lactobacillus plantarum* dengan fermentasi kelalang selama 72 jam. Selepas fermentasi, kelangsungan sel sel diperhatikan. Kandungan protein yang diperoleh setelah fermentasi adalah pada 33.3 % yang meningkat secara signifikan sebelum fermentasi. Komposisi gula setelah penapaian adalah glukosa, sukrosa dan fruktosa masing-masing diperoleh pada kadar 0.18 mg/mL, 0.15 mg/mL dan 0.004 mg/mL.

ENZYMATIC HYDROLYSIS AND LACTIC ACID BACTERIA FERMENTATION OF OKARA

ABSTRACT

The production of soybean products has been increasing throughout the world and there has been a corresponding increase in the quantity of soybean curd residue or okara being thrown out. The dumping of okara has become a problem to be solved due to its contamination to the environment. Okara is rich in fiber, fat, protein, vitamins and trace elements. Okara has potential for value-added processing and utilization which simultaneously hold the promise of increased economic benefit as well as decreased pollution potential for the environment. In this study, the optimum condition for enzymatic hydrolysis of okara on release of sugar was studied and the total protein content of okara after fermentation by lactic acid bacteria (LAB) was investigated. The optimization of enzymatic hydrolysis by viscozyme was performed using R analysis in response surface methodology (RSM) with three factors which are enzyme concentration, pH and temperature to obtain maximum sugar content as response. Based on the optimization result, the optimal condition for enzymatic hydrolysis were 4.8 % (v/w), 5.5 and 27 °C of enzyme concentration, pH and temperature respectively with the response of 1000.222 µg/mL of sugar content. The fermentation of okara was carried out by *Lactobacillus plantarum* by shake flask fermentation for 72 hours. After fermentation, the cell viability of the cell was observed. The protein content obtained after fermentation was at 33.3 % which are significantly increased before fermentation. The sugar composition after fermentation are glucose, sucrose and fructose were obtained at 0.18 mg/mL, 0.15 mg/mL and 0.004 mg/mL respectively.